

# BANQUET MENU



**305-664-8400**

**WWW.KEYSISLANDGRILL.COM**

BANQUET MANAGER

(305) 850-8739

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# HORS D'OEUVERS (SOLD BY THE DOZEN)

## HOT

<b>COCONUT SHRIMP</b>	<b>\$36</b>	<b>PHILLY CHEESESTEAK EGG ROLLS</b>	<b>\$48</b>
Crispy coconut shrimp, sweet chili Thai sauce		Seared thinly sliced beef, spices, sautéed onions & peppers, fresh mozzarella, served with sweet Thai chili sauce	
<b>CHICKEN QUESADILLA</b>	<b>\$30</b>	<b>BEEF RICE BALLS</b>	<b>\$30</b>
Sour cream, pico de gallo, guacamole, Cheddar-Jack cheese		Beef ragu fried rice balls, marinara sauce	
<b>CONCH FRITTERS</b>	<b>\$36</b>	<b>SHRIMP SKEWERS</b>	<b>\$54</b>
A keys tradition, fresh ground conch served with homemade chipotle sauce		Grilled shrimp skewers, roasted pineapple salsa	
<b>HAM CROQUETTES</b>	<b>\$30</b>	<b>MINI CRAB CAKES</b>	<b>\$38</b>
Crispy ham croquettes served with fig jam		Lump crab meat cakes, chipotle sauce	
<b>PORK TOSTONES</b>	<b>\$66</b>	<b>BACON-WRAPPED SCALLOPS</b>	<b>\$52</b>
Fried plantain, mojo pulled pork, pico de gallo		Bacon wrapped scallops, mango-pineapple salsa	

## COLD

<b>THE ORIGINAL TUNA NACHOS</b>	<b>\$42</b>	<b>MELON WITH PROSCIUTTO</b>	<b>\$35</b>
Fresh sushi grade tuna nestled on a bed of wakame seaweed salad, over crisp wontons, topped with wasabi drizzle, sweet teriyaki, sesame seeds, sriracha and scallions		Melon wrapped with prosciutto, extra virgin olive oil, balsamic glaze	
<b>TUNA TARTARE</b> ®	<b>\$38</b>	<b>FISH DIP</b>	<b>\$20</b>
Fresh sushi grade tuna, mango, avocado, scallions, coconut aminos sauce, plantain chip		Fresh local fish, smoked and mixed with our Chef's spices, wontons	
<b>CEVICHE CLASICO</b> ®	<b>\$35</b>	<b>TZATZIKI WITH PITA</b>	<b>\$30</b>
White fish, leche de tigre, Peruvian corn, red onion, cancha, cilantro, lime juice, plantain chip		Greek yogurt, sour cream, dill, toasted pita bread	
		<b>CAPRESE SKEWERS</b> ®	<b>\$28</b>
		Fresh mozzarella, cherry tomatoes, basil, balsamic glaze, extra virgin olive oil	

## BUILD YOUR OWN BOARD

### CHEESE

<b>MANCHEGO</b>	<b>\$8</b>
Sheep's milk, nutty, sweet, tangy flavor	
<b>DRUNKEN MURCIA</b>	<b>\$8</b>
Goat cheese, wine cured rind, sweet & smooth flavor	
<b>MAHÓN</b>	<b>\$8</b>
Firm cow's milk, lemony, salty, tangy flavor	
<b>IBERICO</b>	<b>\$8</b>
Sheep, cow and goat milk, firm, oily cheese is mild, yet tasty and aromatic	

### CURED MEATS

<b>PROSCIUTTO</b>	<b>\$8</b>
Dry-cured charcuterie product of fresh legs of Italian Heavy Pigs	
<b>DRY SALAMI</b>	<b>\$8</b>
Italian cured sausage and dry	
<b>BLACKPEPPER COATED SALAMI</b>	<b>\$8</b>
Italian Dry Salami Coated with Black Pepper	
<b>DRY COPPA</b>	<b>\$8</b>
Boneless pork shoulder hand rubbed with spices and dry cured	

# STATIONS & PLATTERS

## **SLOW ROASTED PRIME RIB**

**\$32 PER PERSON**

Served with crispy onions, Au Jus sauce

### **SIDES OPTIONS (PICK 2)**

STEAMED RICE, GARLIC MASH POTATOES, BAKED POTATO, SAUTEED VEGETABLES

## **TACO STATION**

**\$28 PER PERSON**

CHICKEN - SHRIMP - FISH - STEAK

PICO DE GALLO, SOUR CREAM, CHIPOTLE SAUCE, JASMINE RICE, BLACK BEANS

## **PASTA STATION**

**\$25 PER PERSON**

ALFREDO SAUCE - MARINARA SAUCE - PESTO SAUCE

SPINACH, DICED TOMATOES, SHRIMP, CHICKEN, SAUSAGE, MEATBALLS, MUSHROOMS, ZUCCHINI, YELLOW SQUASH

## **STIR FRY STATION**

**\$28 PER PERSON**

CHICKEN - SHRIMP - PORK - BEEF

ASIAN STYLE VEGETABLE, CHINESE RICE NOODLES, PEANUT OIL, SOY SAUCE, OYSTER SAUCE

## **FRY RICE STATION**

**\$28 PER PERSON**

CHICKEN - SHRIMP - PORK - BEEF

ASIAN STYLE VEGETABLE, CHINESE RICE NOODLES, PEANUT OIL, SOY SAUCE, OYSTER SAUCE

*\*\$50 serving station attendee fee for 2 hours of service added to all stations*

## **PLATTERS**

SUSHI BOAT (40 Pieces) \$95

FRESH SEASONAL FRUIT \$65

VEGETABLE \$65

LOBSTER ROLL (Serves 12 people) \$324

SANDWICHES (Serves 12 people) \$165

PESTO CAPRESE

Fresh mozzarella, tomato, pesto sauce, extra virgin olive oil, balsamic glaze

ITALIAN

Prosciutto, coppa, Genoa salami, provolone cheese, lettuce, tomato, oil and vinegar, oregano

CUBAN

Roasted pulled pork, ham, Swiss cheese, mustard, pickles,

All sandwiches are served with hoagie bread

**LUNCH PACKAGE**

**ISLAND PACKAGE**

**\$48 PER PERSON**

**APPETIZERS**

**SERVED SHARING STYLE**

**SELECT 3**

**THE ORIGINAL TUNA NACHOS**

Fresh sushi grade tuna nestled on a bed of wakame seaweed salad, over crisp wontons, topped with wasabi drizzle, sweet teriyaki, sesame seeds, sriracha and scallions

**CONCH FRITTERS**

A keys tradition, fresh ground conch served with homemade chipotle sauce

**BEEF RICE BALLS**

Rice balls, filled with homemade beef ragu, coated in breadcrumbs, fried, served with marinara sauce

**HAM CROQUETTES**

Crispy ham croquettes, fig jam

**CHICKEN QUESADILLA**

Sour cream, pico de gallo, guacamole, Cheddar-Jack cheese

**ENTRÉES**

**SELECT 3**

**SALMON**

Grilled salmon filet, steamed rice and sauteed vegetables

**BABY BACK RIBS**

Fall-of-the-bone tender baby back ribs with BBQ sauce, steamed rice, sauteed vegetables

**JERK CHICKEN**

Quarter jerk chicken served with steamed rice, black bean, sweet plantains

**CHICKEN ALFREDO PASTA**

Linguini pasta in a creamy Parmesan sauce served with grilled chicken

**DESSERT**

**SELECT 1**

**KEY LIME PIE**

A Florida Keys favorite made with a golden-brown graham cracker crust and a creamy tart filing topped with whipped cream

**CHURROS**

Cinnamon-sugar, caramel sauce

**FLAN**

Baked custard topped with caramel

*COFFEE AND SOFT DRINKS INCLUDED*

# **CORAL REEF PACKAGE**

**\$58 PER PERSON**

## **APPETIZERS**

**SERVED SHARING STYLE**

**SELECT 3**

### **THE ORIGINAL TUNA NACHOS**

Fresh sushi grade tuna nestled on a bed of wakame seaweed salad, over crisp wontons, topped with wasabi drizzle, sweet teriyaki, sesame seeds, sriracha and scallions

### **PORK TOSTONES**

Shredded pork, Mojo garlic-citrus sauce, pico de gallo, cilantro, fried plantains

### **CHICKEN QUESADILLA**

Sour cream, pico de gallo, guacamole, Cheddar-Jack cheese

### **PHILLY CHEESESTEAK EGG ROLLS**

Seared thinly sliced beef, spices, sauteed onions & peppers, fresh mozzarella, served with sweet Thai chili sauce

### **HAM CROQUETTES**

Crispy ham croquettes, fig jam

### **CONCH FRITTERS**

A keys tradition, fresh ground conch served with homemade chipotle sauce

## **ENTRÉES**

**SELECT 3**

### **SNAPPER**

Pan seared Snapper, steamed rice, sauteed vegetables, Key lime Beurre Blanc sauce

### **CHURRASCO**

Grilled skirt steak, steamed rice, black beans, sweet plantains, chimichurri sauce

### **MARINATED CHICKEN**

Grilled marinated chicken breast, steamed rice, black beans, sweet plantains

### **SHRIMP & ZUCCHINI RISOTTO**

Arborio rice, saffron, parmesan cheese, shrimp, zucchini

## **DESSERT**

**SELECT 1**

### **KEY LIME PIE**

A Florida Keys favorite made with a golden-brown graham cracker crust and a creamy tart filling topped with whipped cream

### **CHURROS**

Cinnamon-sugar, caramel sauce

### **FLAN**

Baked custard topped with caramel

*COFFEE AND SOFT DRINKS INCLUDED*

**SHORES PACKAGE****\$65 PER PERSON****APPETIZERS****SERVED SHARING STYLE****SELECT 3****THE ORIGINAL TUNA NACHOS**

Fresh sushi grade tuna nestled on a bed of wakame seaweed salad, over crisp wontons, topped with wasabi drizzle, sweet teriyaki, sesame seeds, sriracha and scallions

**LOBSTER TOSTON**

Fried plantain, lobster salad

**COCONUT SHRIMP**

Crispy coconut shrimp, sweet chili Thai sauce

**CHICKEN QUESADILLA**

Sour cream, pico de gallo, guacamole, Cheddar-Jack cheese

**CALIFORNIA ROLL**

Kani, cucumber, avocado, topped with tobiko

**PHILLY CHEESESTEAK EGG ROLLS**

Seared thinly sliced beef, spices, sauteed onions & peppers, fresh mozzarella, served with sweet Thai chili sauce

**ENTRÉES****SELECT 3****PAELLA**

Saffron infused rice, calamari, mussels, clams, shrimp

**BABY BACK RIBS**

Baby back ribs with BBQ sauce, steamed rice, sauteed vegetables

**CHICKEN PARMIGIANA**

Crispy chicken cutlet, tomato sauce, mozzarella, rice, sauteed vegetables

**CHURRASCO**

Grilled skirt steak, steamed rice, black beans, sweet plantains, chimichurri sauce

**GROUPEL**

Pan seared grouper, steamed rice, sauteed vegetables, Key lime Beurre Blanc sauce

**DESSERT****SELECT 1****KEY LIME PIE**

A Florida Keys favorite made with a golden-brown graham cracker crust and a creamy tart filling topped with whipped cream

**CHURROS**

Cinnamon-sugar, caramel sauce

**FLAN**

Baked custard topped with caramel

***COFFEE AND SOFT DRINKS INCLUDED***

**DINNER PACKAGE****OCEAN PACKAGE****\$75 PER PERSON****APPETIZERS****SERVED SHARING STYLE****SELECT 3****THE ORIGINAL TUNA NACHOS**

Fresh sushi grade tuna nestled on a bed of wakame seaweed salad, over crisp wontons, topped with wasabi drizzle, sweet teriyaki, sesame seeds, sriracha and scallions

**LOBSTER TOSTON**

Fried plantain, lobster salad

**COCONUT SHRIMP**

Crispy coconut shrimp, sweet chili Thai sauce

**CHICKEN QUESADILLA**

Sour cream, pico de gallo, guacamole, Cheddar-Jack cheese

**SPICY TUNA ROLL**

Sushi grade tuna, avocado, wrapped in seaweed, fried, topped with sriracha, wasabi mayo, teriyaki glaze

**PHILLY CHEESESTEAK EGG ROLLS**

Seared thinly sliced beef, spices, sauteed onions & peppers, fresh mozzarella, served with sweet Thai chili sauce

**ENTRÉES****SELECT 3****RIBEYE**

12 Ounces Ribeye steak, garlic mash potatoes, sauteed garlic broccoli

**LOBSTER MAC AND CHEESE**

Claw and knuckle Main lobster sauteed with a blend of our house cheeses and truffle oil, topped with Japanese breadcrumbs and a lobster tail

**CHICKEN PARMIGIANA**

Crispy chicken cutlet, tomato sauce, mozzarella, rice, sauteed vegetables

**HOG FISH**

Pan seared hogfish, rice, sauteed vegetables, Key lime Beurre Blanc sauce

**SWORD FISH**

Grilled swordfish, steamed rice, sauteed vegetables, Lemon caper sauce

**BABY BACK RIBS**

Baby back ribs with BBQ sauce, garlic mash potatoes, sauteed vegetables

**DESSERT****SELECT 1****KEY LIME PIE**

A Florida Keys favorite made with a golden-brown graham cracker crust and a creamy tart filling topped with whipped cream

**CHURROS**

Cinnamon-sugar, caramel sauce

**FLAN**

Baked custard topped with caramel

*COFFEE AND SOFT DRINKS INCLUDED*

**SUNRISE PACKAGE**

**\$33 PER PERSON**

**APPETIZERS**

**SERVED SHARING STYLE**

**SELECT 3**

**FISH DIP**

Fresh local fish, smoked and mixed with our Chef's spices, wontons

**WEDGE SALAD**

Iceberg lettuce, bacon chips, cherry tomatoes, bleu cheese dressing & balsamic glaze

**PHILLY CHEESESTEAK EGG ROLLS**

Served with sweet chili Thai sauce

**CONCH FRITTERS**

Served with homemade chipotle sauce

**HAM CROQUETTES**

Crispy ham croquettes, fig jam

**ENTRÉES**

**AVOCADO TOAST**

Sunny-side egg, bacon, scallions, avocado, potatoes

**EGG BENEDICT**

Two poached eggs, ham, toasted English muffin, Hollandaise sauce, home potatoes

**CHICKEN & WAFFLES**

Crunchy fried chicken, buttermilk waffles, spicy maple syrup

**BREAKFAST BURRITO**

Eggs, chorizo sausage, jalapenos, salsa, green chili, cheddar-jack, home potatoes

**DESSERT**

**KEY LIME PIE**

A Florida Keys favorite made with a golden-brown graham cracker crust and a creamy tart filling topped with whipped cream

**CHURROS**

Cinnamon-sugar, caramel sauce

**FLAN**

Baked custard topped with caramel



**BREEZE PACKAGE**  
**\$43 PER PERSON**

**APPETIZERS**  
**SERVED SHARING STYLE**  
**SELECT 3**

**THE ORIGINAL TUNA NACHOS**

Fresh sushi grade tuna nestled on a bed of wakame seaweed salad, over crisp wontons, topped with wasabi drizzle, sweet teriyaki, sesame seeds, sriracha and scallions

**FISH DIP**

Fresh local fish, smoked and mixed with our Chef's spices, wontons

**PHILLY CHEESESTEAK EGG ROLLS**

Served with sweet chili Thai sauce

**CONCH FRITTERS**

Served with homemade chipotle sauce

**HAM CROQUETTES**

Crispy ham croquettes, fig jam

**ENTRÉES**

**BRUNCH PAELLA**

Valencia rice, bacon, chorizo, sofrito, tomato, spinach, cheddar-jack cheese, saffron, sunny-side up egg

**CHICKEN & WAFFLES**

Crunchy fried chicken, buttermilk waffles, spicy maple syrup

**STEAK & EGGS**

Grilled 8oz skirt steak, two sunny side up eggs, home potatoes and toast

**DESSERT**

**KEY LIME PIE**

A Florida Keys favorite made with a golden-brown graham cracker crust and a creamy tart filling topped with whipped cream

**CHURROS**

Cinnamon-sugar, caramel sauce

**FLAN**

Baked custard topped with caramel

**BAR PACKAGE**

**BEER & WINE PACKAGE**

OPEN WINE, BUBBLES AND BEER

18 PEP PERSON (1) HOUR  
28 PER PERSON (2) HOURS  
40 PER PERSON (3) HOURS

DRAFT BEER

CHECK OUR AVAILABLE SELECTION WITH EVENT COORDINATOR

WINE

HOUSE RED, HOUSE WHITE, HOUSE CHAMPAGNE  
SANGRIA  
RED AND WHITE

**HOUSE PACKAGE**

OPEN LIQUOR BAR

24 PEP PERSON (1) HOUR  
45 PER PERSON (2) HOURS  
55 PER PERSON (3) HOURS

HOUSE RUM Carta Vieja Silver  
HOUSE WHISKY: Dewar's White Label  
HOUSE VODKA: Skyy  
HOUSE GIN: Bombay Dry Gin  
HOUSE TEQUILA: Lunazul Blanco  
HOUSE BOURBON: Early Times  
SANGRIA: Red and Whitevy  
SANGRIA: Red and White

EACH ADDITIONAL HOUR: \$15 PER PERSON / PER HOUR  
PREMIUM SIGNATURE COCKTAILS CAN BE INCLUDED AT AN ADDITIONAL  
COST

**PREMIUM PACKAGE**

OPEN PREMIUM LIQUOR BAR

30 PEP PERSON (1) HOUR  
55 PER PERSON (2) HOURS  
65 PER PERSON (3) HOURS

INCLUDES WINE & BEERS IN OPTION ONE & SIGNATURE COCKTAILS

PREMIUM RUM: Bacardi Superior  
PREMIUM WHISKY: Johnnie Walker Black Label  
PREMIUM VODKA: Tito's Handmade  
PREMIUM GIN: Hendricks  
PREMIUM TEQUILA: Patron Silver  
PREMIUM BOURBON: Angel's Envy  
SANGRIA: Red and White



# EVENT GUIDELINES

## BOOKING AN EVENT:

All arrangements are subject to the rules and regulations of Island Grill and the following conditions: To confirm an event, the Event Manager will need to complete an event order with your group, menu selection and event arrangements. A signed copy of the event order along with a completed Credit Card Authorization Form must be emailed back to the Banquet Manager 10 days prior to the event for your event to be considered definite. Please note Friday and Saturday night events require a \$60 minimum per person based on food consumption alone to be considered.

## SALES TAX & OTHER CHARGES:

A 7.5% sales tax will be added to any and all charges (food, beverage, carving attendant fees, banquet service charge, and any other fees deemed by Island Grill). A 25% service charge will be applied to the Food & Beverage Total. A \$150 administration fee will be added. Setup fee: \$150 parties up to 50 guest, \$250 over 51 guest. A \$20 corkage fee will be added for every bottle of wine brought in and opened at the event. Please note only wines not currently listed on Island Grill wine list are allowed. A plating fee of \$2 per person will be charged for any dessert that is brought in and served by our staff. A \$100 charge will be applied if a personal bartender is required. Personalized menus will be provided free of charge. Venue fee to be determined.

## PAYMENT:

Minimum of \$500 non refundable deposit is required to hold the requested date. Deposit amount is subject to increase. Payment is due at the conclusion of the event and shall be made on one check unless otherwise requested 48 hours before the event. Payment must be made according to the terms and conditions of the restaurant management. If the terms and conditions of payment are not fulfilled, the restaurant management shall have the option of charging the Credit Card on the Contract that was submitted. If there is an overpayment made, the amount will be refunded within 14 days of the completed event. Any cancellation must be received 6 days prior to event otherwise the Credit Card on file will be charged \$20 per person on original guest count.

## SEATING ARRANGEMENTS:

Island Grill reserves the right to arrange tables and chairs according to what works best within the room, in order to better service your group. There may be options and the Event Manager will go over these options with you at an appropriate time. Banquet will have a three hour time limit. Any party exceeding this time will be charged an additional room fee of \$20 per guest.

## GUESTS COUNT:

At the time of booking, an approximate number of guests are required. However, as Island Grill begins the planning process for your group, we must be aware of the actual number of attendees. A guaranteed minimum number is required no later than 5 days prior to the date of the event. This number will be considered the guarantee not subject to reduction. If no guarantee is received, Island Grill will use the number of guests estimated on the original contract at time of the booking. There are no exceptions concerning this guarantee. Please note there is a \$20 no show fee per person for any non-attendance.

## AUDIO EQUIPMENT/ENTERTAINMENT:

A/V Equipment (LCD Screen and Projector) are provided at no charge for parties of 10 or more. Island Grill reserves the right to stop any entertainment without liability. Island Grill DOES NOT allow confetti or streamers.

**\*Contract MUST be signed and returned to validate your booking.\***

I have agreed to submit this application by electronic means. By signing this application electronically, I certify under penalty of perjury and false swearing that my information is correct and complete to the best of my knowledge. I also certify that: I understand the statements on this application. I have read and understand the legal information. I understand that an electronic signature via email time and date stamp has the same legal effect and can be enforced in the same way as a written signature.

SIGNITURE \_\_\_\_\_

TODAY'S DATE \_\_\_\_\_

PRINT NAME \_\_\_\_\_

DATE OF EVENT \_\_\_\_\_



# EVENT GUIDELINES

Date of Event: \_\_\_\_\_

Name: \_\_\_\_\_

Address: \_\_\_\_\_

Phone Number: \_\_\_\_\_ Email: \_\_\_\_\_

Guest Count: \_\_\_\_\_

Final Count (5 Days Prior): \_\_\_\_\_

Event Start Time: \_\_\_\_\_ End Time: \_\_\_\_\_

Package Choice: \_\_\_\_\_

Starter (if applicable): \_\_\_\_\_

\_\_\_\_\_

Soup or Salad: \_\_\_\_\_

\_\_\_\_\_

Entree Selection: \_\_\_\_\_

\_\_\_\_\_

Dessert Selection: \_\_\_\_\_

\_\_\_\_\_

Beverage Package: \_\_\_\_\_

\_\_\_\_\_

Special Instructions: \_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

Total: \_\_\_\_\_

\_\_\_\_\_

SIGNITURE \_\_\_\_\_

TODAY'S DATE \_\_\_\_\_

PRINT NAME \_\_\_\_\_

DATE OF EVENT \_\_\_\_\_



# AUTHORIZATION FORM

Today's Date: \_\_\_\_\_

Client Name: \_\_\_\_\_

Company Name: \_\_\_\_\_

Date & Time of Function: \_\_\_\_\_

I authorize Island Grill Restaurant to hold this card to secure the reservation on said date, and enter in to a contract. I understand, and will abide by, all guidelines specified in the Banquet Package.

Credit Card Type: \_\_\_\_\_

Card Number: \_\_\_\_\_

Expiration Date: \_\_\_\_\_ CVV: \_\_\_\_\_

Name on Credit Card: \_\_\_\_\_

Contact Telephone Number: \_\_\_\_\_

Cardholder Signature: \_\_\_\_\_

Cardholder Address: \_\_\_\_\_

City: \_\_\_\_\_ Zip Code: \_\_\_\_\_

**Additional considerations:**  
**\*All checks are subject to 7.5% State Tax and 25% Service Charge**  
There will be a \$20 per person no show fee for guests that do not attend after your final head count is given. Please note omission of information may cause delay in the processing of your request.

SIGNITURE \_\_\_\_\_

TODAY'S DATE \_\_\_\_\_

PRINT NAME \_\_\_\_\_

DATE OF EVENT \_\_\_\_\_